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DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

For Immediate Release.

Although three centuries of custom have made turkey for holiday dinners an American institution, a newcomer--the domestic rabbit--is rapidly forging ahead to a place of prominence on the bill of fare during the Christmas season.

Cookery experts of the Fish and Wildlife Service, United States Department of the Interior, are offering this suggestion:

"Why not serve a delicious roast rabbit, with sage or cranberry stuffing, on Christmas or New Year's Day?"

Because roast rabbit with stuffing is a rather novel way of preparing rabbit meat, food technologists of the Service have recently developed new recipes for holiday use which are now being offered to housewives for the first time.

These new recipes have been tested at the Service's technological laboratory at College Park, Md., under the direction of Miss Edith E. Hopkins, food technologist. All recipes are for six serving portions.

Roast Rabbit with Sage Stuffing

one five pound dressed rabbit
 $1\frac{1}{2}$ teaspoons salt
 $\frac{1}{4}$ teaspoon pepper
 $1\frac{1}{2}$ inch square fat salt pork cut in $1/8$ inch strips

Sage Stuffing

6 cups bread crumbs (day old bread)
 $1\frac{1}{2}$ cups onion, finely diced
1 cup celery, stalks and leaves, finely diced
1 $1/3$ tablespoons sage
1 teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
1 $3/4$ cup butter or fortified margarine, melted
 $1/3$ cup vegetable shortening, melted

Mix bread crumbs, onion, celery and seasonings together. Add melted fat slowly, tossing mixture lightly with a fork. For those desiring less onion flavor, use $\frac{1}{2}$ the above amount of onion.

Wash the rabbit in lukewarm water, drain and dry. Remove $1/3$ of the fat from the inside. Salt the inside with 1 teaspoon salt and stuff with sage stuffing. Skewer the vent by inserting several toothpicks through the skin from side to side. Lace with string, tying the end securely. Fasten both the fore and hind legs with toothpicks and string. Make several small slits in the less fat parts of the rabbit and insert small pieces of the fat removed from the inside, along with the strips of salt pork. Sprinkle the outside with $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Place on side on the greased rack of a shallow greased baking pan and roast at 375° F. (moderate oven) for 25 minutes per pound. The rabbit should be turned when it is half done.

Roast Stuffed Rabbit with Cranberry Glaze

one 5 pound dressed rabbit	$1\frac{1}{2}$ inch square fat salt pork
$1\frac{1}{2}$ teaspoons salt	cut in $1/8$ inch strips
$\frac{1}{4}$ teaspoon pepper	1 cup hot cranberry sauce strained

Sage Stuffing

6 cups bread crumbs (day old bread)
 $1\frac{1}{2}$ cups onion, finely diced
1 cup celery, stalks and leaves, finely diced
1 $1/3$ tablespoons sage

1 teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
 $\frac{1}{3}$ cup butter or fortified margarine, melted
 $\frac{1}{3}$ cup vegetable shortening, melted

Mix bread crumbs, onion, celery and seasonings together. Add melted fat slowly, tossing mixture lightly with a fork. For those desiring less onion flavor, use $\frac{1}{2}$ the above amount of onion.

Wash rabbit in lukewarm water, drain and dry. Remove $\frac{1}{3}$ of the fat from the inside. Salt the inside with 1 teaspoon salt and stuff with sage stuffing. Skewer the vent by inserting several toothpicks through the skin from side to side. Lace with string, tying the ends securely. Fasten both the fore and hind legs with toothpicks and string. Make several small slits in the less fat parts of the rabbit and insert small pieces of the fat removed from the inside along with the strips of salt pork. Sprinkle the outside with the $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Place on side on the greased rack of a greased shallow baking pan and roast at 375° F. (moderate oven) for 25 minutes per pound. When half done turn the rabbit over. Forty-five minutes before the rabbit is done cover with one-half the strained cranberry sauce. Cover with the rest of the cranberry sauce fifteen minutes before the rabbit is done.

Roast Rabbit with Cranberry Stuffing

one 5 pound dressed rabbit	$1\frac{1}{2}$ inch square fat salt pork
$1\frac{1}{2}$ teaspoons salt	cut in $\frac{1}{8}$ inch strips
$\frac{1}{4}$ teaspoon pepper	

Cranberry Dressing

$1\frac{1}{2}$ cups cranberries, ground	$\frac{1}{4}$ teaspoon pepper
$\frac{1}{4}$ cup butter or fortified margarine	1 tablespoon sage
$\frac{1}{2}$ cup vegetable shortening	1 teaspoon thyme
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup celery, chopped
6 cups soft bread crumbs	3 tablespoons parsley, finely chopped
2 teaspoons salt	1 cup water
1 tablespoon onion, grated	

Melt the fat and cook the cranberries slowly for 5 minutes in the fat and stir in sugar. Mix together bread crumbs, onion, celery, parsley, and seasonings and, add with the water to the cranberry mixture. Cook until well blended, stirring constantly.

Wash rabbit in lukewarm water, drain, dry and remove $\frac{1}{3}$ of the fat from the inside. Salt the inside with 1 teaspoon of the salt and stuff with cranberry dressing. Skewer the vent by inserting toothpicks through the skin from side to side. Lace with string, tying the ends securely. Fasten together both the fore legs and hind legs with toothpicks and string. Make several small slits in the less fat parts of the rabbit and insert small pieces of the fat removed from the inside along with the strips of salt pork. Sprinkle the outside with the $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Place on side on the greased rack of a greased shallow baking pan and roast at 375° F. (moderate oven) for 25 minutes per pound. The rabbit should be turned when it is half done.

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